

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HURON COUNTY JAIL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 375	Date 09/09/2009
Address: 255 SHADY LANE DRIVE NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder DESTA BLASIUS	Inspection Time (min) 50	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) / /	Sample date/result (if required) / /

**Chapter 3717-1 OAC Violation Checked
Management and Personnel**

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premise labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
	<input checked="" type="checkbox"/> 5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

901:3-4 OAC RFE Only

	12	Articles - Cease use
	13	Records
	14	Food sample collected
	15	Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

	27	Embargo of food, reference back to 901:3-4-15
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Inspected by AMANDA EATON SIT	R.S./SIT # 82666	Licensor Huron County General Health District
Received by <i>Desti Shurlock</i>	Title <i>Kitchen Manager</i>	Phone 1-419-663-8450

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: HURON COUNTY JAIL	Type of inspection Standard
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Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THE HOT WATER IS TURNED OFF FOR THE SINK BY THE DISHWASHER. THIS NEEDS TO BE REPAIRED IMMEDIATELY. EMPLOYEES WILL NEED TO WASH HANDS AT THE OTHER HANDWASHING SINK UNTIL THE HOT WATER HAS BEEN REPAIRED.

3717-1-05.1 Water, Plumbing, and Waste: Plumbing System

(C) Handwashing sink - installation.

- (1) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (thirty-eight degrees Celsius) through a mixing valve or combination faucet.
- (2) A steam mixing valve may not be used at a handwashing sink.
- (3) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.
- (4) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

NOTES:

THERE WAS A SCOOP IN THE PUDDING MIX. THIS WAS CORRECTED AT TIME OF INSPECTION

3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS
OBSERVED EMPLOYEES WEARING GLOVES, BEARD NETS, AND WASHING THEIR HANDS
PERSON IN CHARGE IS KNOWLEDGEABLE OF FOOD RULES
ALL FOOD COMES FROM AN APPROVED SOURCE

FACILITY IS IN GOOD WORKING ORDER!